

CLAIM AMENDMENTS

IN THE CLAIMS

This listing of the claims will replace all prior versions, and listing, of claims in the application or previous response to office action:

1. (Currently Amended) A ~~new technology~~ cooking appliance having an intelligent user interface, comprising:

a heater generating a specific cooking characteristic~~new technology cooking appliance~~; and

an intelligent user interface for controlling the heater~~new technology cooking appliance~~, wherein the intelligent user interface ~~has a plurality of predefined food cooking profiles selectable can be programmed by a user according to parameters for a cooking appliance with a known cooking characteristic and wherein the intelligent user interface converts said parameters into suitable parameters for said heater.~~

2. (Currently Amended) The ~~new technology~~ cooking appliance of claim 1, further comprising a plurality of predefined food cooking profiles selectable by said intelligent user interface a power on-off switch for turning the new technology cooking appliance on and off.

3. (Currently Amended) The new technology cooking appliance of claim [1]2, wherein the intelligent user interface comprises:

a display screen for displaying the plurality of predefined food cooking profiles; and

control switches for selecting a desired predefined food cooking profile from the plurality of predefined food cooking profiles.

4. (Currently Amended) The ~~new technology~~ cooking appliance of claim 3, wherein a start switch starts the new technology cooking appliance, and the new technology cooking appliance is controlled by the selected desired predefined food cooking profile.

5. (Currently Amended) The ~~new technology~~ cooking appliance of claim 3, wherein a stop switch stops the new technology cooking appliance.

6. (Currently Amended) The ~~new technology~~ cooking appliance of claim 3, wherein a start-stop switch starts and stops the new technology cooking appliance.

7. (Currently Amended) The ~~new technology~~ cooking appliance of claim 3, wherein each of the plurality of predefined food cooking profiles are displayed on the display screen by scrolling through a list of the plurality of predefined food cooking profiles.

8. (Currently Amended) The ~~new technology~~ cooking appliance of claim 7, wherein up and down control switches are used for scrolling through the list of the plurality of predefined food cooking profiles.

9. (Currently Amended) The ~~new technology~~ cooking appliance of claim 3, wherein cooking modes are selected for the new technology cooking appliance with the control switches.

10. (Currently Amended) The ~~new technology~~ cooking appliance of claim 9, wherein the selected cooking mode is indicated with a light.

11. (Currently Amended) The ~~new technology~~ cooking appliance of claim 9, wherein the cooking modes are selected from the group consisting of quick foods, cookies, pizza, reheat, bake-roast, broil, convert-menu and toast.

12. (Currently Amended) The ~~new technology~~ cooking appliance of claim 11, wherein a quick foods control switch initiates a menu of a plurality of quick foods cooking profiles to be displayed and then selects a one of the plurality of quick foods cooking profiles to control the new technology cooking appliance.

13. (Currently Amended) The ~~new technology~~ cooking appliance of claim 12, wherein the plurality of quick foods cooking profiles are selected from the group consisting of chicken nuggets, pizza rolls, potato skins, poppers, chicken wings bagel bites, potato crispers and oven fries.

14. (Currently Amended) The ~~new technology~~ cooking appliance of claim 13, wherein the quick foods are frozen quick foods.

15. (Currently Amended) The ~~new technology~~ cooking appliance of claim 11, wherein a cookies control switch initiates a cookie cooking profile for controlling the new technology cooking appliance.

16. (Currently Amended) The ~~new technology~~ cooking appliance of claim 11, wherein a pizza control switch initiates a menu of a plurality of pizza cooking profiles to be displayed and then selects a one of the plurality of pizza cooking profiles to control the new technology cooking appliance.

17. (Currently Amended) The ~~new technology~~ cooking appliance of claim 16, wherein the plurality of pizza cooking profiles are selected from the group consisting of regular pizza, rising crust pizza, French bread, fresh pizza, homemade pizza and deli pizza.

18. (Currently Amended) The ~~new technology~~ cooking appliance of claim 11, wherein a reheat control switch initiates a menu of a plurality of reheat cooking profiles to be displayed and then selects a one of the plurality of reheat cooking profiles to control the new technology cooking appliance.

19. (Currently Amended) The ~~new technology~~ cooking appliance of claim 18, wherein the plurality of reheat cooking profiles are selected from the group consisting of a pizza slice, a plurality of pizza slices, ribs, chicken pieces and a casserole.

20. (Currently Amended) The ~~new technology~~ cooking appliance of claim 11, wherein a bake-roast control switch initiates a menu of a plurality of bake-roast cooking profiles to be displayed and then selects a one of the plurality of bake-roast cooking profiles to control the new technology cooking appliance.

21. (Currently Amended) The ~~new technology~~ cooking appliance of claim 20, wherein the plurality of bake-roast cooking profiles are selected from the group consisting of a yellow layer cake, chocolate layer cake, yellow cupcakes, muffins, coffee cake, brownies, bar cookies, baked potatoes, single crust pie, refrigerator biscuits, homemade biscuits, refrigerator crescent rolls, frozen biscuits, casserole, lasagna, chicken, turkey, meat loaf, beef and rib roast.

22. (Currently Amended) The ~~new technology~~ cooking appliance of claim 21, wherein the chicken bake-roast cooking profile is selected from the group consisting of whole chicken, chicken parts and chicken breast.

23. (Currently Amended) The ~~new technology~~ cooking appliance of claim 21, wherein the turkey bake-roast cooking profile is selected from the group consisting of half turkey breast and frozen turkey breast roll.

24. (Currently Amended) The ~~new technology~~ cooking appliance of claim 11, wherein a broil control switch initiates a menu of a plurality of broil cooking profiles to be displayed and then selects a one of the plurality of broil cooking profiles to control the new technology cooking appliance.

25. (Currently Amended) The ~~new technology~~ cooking appliance of claim 24, wherein the plurality of broil cooking profiles are selected from the group consisting of high broil and low broil.

26. (Currently Amended) The ~~new technology~~ cooking appliance of claim 25, wherein the high broil cooking profile is selected from the group consisting of pork loin, rib chop, beef steak, hot dog, fresh hamburger, frozen hamburger, beef hamburger, turkey hamburger and vegetable hamburger.

27. (Currently Amended) The ~~new technology~~ cooking appliance of claim 25, wherein the low broil cooking profile is for chicken parts.

28. (Currently Amended) The ~~new technology~~ cooking appliance of claim 11, wherein a toast switch initiates a menu of a plurality of toast cooking profiles to be displayed and then selects a one of the plurality of toast cooking profiles to control the new technology cooking appliance.

29. (Currently Amended) The ~~new technology~~ cooking appliance of claim [11]1, wherein a convert-menu switch initiates a menu of a plurality of convert-menu cooking profiles to be displayed and then selects a one of the plurality of convert-menu cooking profiles to control the new technology cooking appliance.

30. (Currently Amended) The ~~new technology~~ cooking appliance of claim 29, wherein the plurality of convert-menu cooking profiles are selected from the group consisting of meat, fish, poultry, dessert, baked goods and casserole.

31. (Currently Amended) The ~~new technology~~ cooking appliance of claim 29, wherein the selected convert-menu cooking profile converts standard cooking time and temperature to appropriate cooking time for the new technology cooking appliance.

32. (Currently Amended) The ~~new technology~~ cooking appliance of claim 31, further comprising using weight of a food to be cooked when the selected convert-menu cooking profile converts standard cooking time and temperature to appropriate cooking time for the new technology cooking appliance.

33. (Currently Amended) The ~~new technology~~ cooking appliance of claim 31, further comprising using thickness of a food to be cooked when the selected convert-menu cooking profile converts standard cooking time and temperature to appropriate cooking time for the new technology cooking appliance.

34. (Currently Amended) A method for ~~new technology~~ cooking with an intelligent user interface, said method comprising the steps of:

providing a heater generating a specific cooking characteristic for said new technology cooking appliance;

receiving cooking parameters according to instructions for a cooking appliance with known cooking characteristics;

converting said parameters automatically into parameters adapted for said heater with said specific cooking characteristic; and

controlling the heater according to said converted parameters ~~new technology cooking appliance with an intelligent user interface having a plurality of predefined food cooking profiles selectable by a user~~.

35. (Currently Amended) The method of claim 34, further comprising the step of providing a plurality of predefined food cooking profiles which can be selected by a user ~~turning the new technology cooking appliance on and off with a power on-off switch~~.

36. (Currently Amended) The method of claim [34]35, wherein the step of controlling the new technology cooking appliance with the intelligent user interface comprises the steps of:

displaying the plurality of predefined food cooking profiles on a display screen; and

selecting a desired predefined food cooking profile from the plurality of predefined food cooking profiles with control switches.

37. (Original) The method of claim 36, further comprising the steps of:

starting the new technology cooking appliance with a start switch; and

controlling the new technology cooking appliance with the selected desired predefined food cooking profile.

38. (Original) The method of claim 36, further comprising the step of stopping the new technology cooking appliance with a stop switch.

39. (Original) The method of claim 36, wherein the steps of starting and stopping the new technology cooking appliance are done with a start-stop switch.

40. (Original) The method of claim 36, further comprising the step of displaying a list of the plurality of predefined food cooking profiles on the display screen by scrolling through each of the plurality of predefined food cooking profiles displayed.

41. (Original) The method of claim 40, wherein the step of scrolling through each of the plurality of predefined food cooking profiles is done with up and down control switches.

42. (Original) The method of claim 36, further comprising the step of selecting cooking modes for the new technology cooking appliance with the control switches.

43. (Original) The method of claim 42, further comprising the step of indicating the selected cooking mode with a light.

44. (Original) The method of claim 42, wherein the step of selecting cooking modes is from the group consisting of quick foods, cookies, pizza, reheat, bake-roast, broil, convert-menu and toast.

45. (Original) The method of claim 44, wherein the step of selecting cooking modes comprises the steps of:

displaying a menu of a plurality of quick foods cooking profiles; and
selecting a one of the plurality of quick foods cooking profiles to control the new technology cooking appliance.

46. (Original) The method of claim 45, wherein the step of selecting a one of the plurality of quick foods cooking profiles is from the group consisting of chicken nuggets, pizza rolls, potato skins, poppers, chicken wings bagel bites, potato crisppers and oven fries.

47. (Original) The method of claim 46, wherein the quick foods are frozen quick foods.

48. (Original) The method of claim 44, wherein the step of selecting cooking modes comprises the step of selecting a cookie cooking profile for controlling the new technology cooking appliance.

49. (Original) The method of claim 44, wherein the step of selecting cooking modes comprises the steps of:

displaying a menu of a plurality of pizza cooking profiles; and
selecting a one of the plurality of pizza cooking profiles to control the new technology cooking appliance.

50. (Original) The method of claim 49, wherein the step of selecting a one of the plurality of pizza cooking profiles is from the group consisting of regular pizza, rising crust pizza, French bread, fresh pizza, homemade pizza and deli pizza.

51. (Original) The method of claim 44, wherein the step of selecting cooking modes comprises the steps of:

displaying a menu of a plurality of reheat cooking profiles; and
selecting a one of the plurality of reheat cooking profiles to control the new technology cooking appliance.

52. (Original) The method of claim 51, wherein the step of selecting a one of the plurality of reheat cooking profiles is from the group consisting of a pizza slice, a plurality of pizza slices, ribs, chicken pieces and a casserole.

53. (Original) The method of claim 44, wherein the step of selecting cooking modes comprises the steps of:

displaying a menu of a plurality of bake-roast cooking profiles; and
selecting a one of the plurality of bake-roast cooking profiles to control the new technology cooking appliance.

54. (Original) The method of claim 53, wherein the step of selecting a one of the plurality of bake-roast cooking profiles is from the group consisting of a yellow layer cake, chocolate layer cake, yellow cupcakes, muffins, coffee cake, brownies, bar cookies, baked potatoes, single crust pie, refrigerator biscuits, homemade biscuits, refrigerator crescent rolls, frozen biscuits, casserole, lasagna, chicken, turkey, meat loaf, beef and rib roast.

55. (Original) The method of claim 54, wherein the step of selecting the chicken bake-roast cooking profile is from the group consisting of whole chicken, chicken parts and chicken breast.

56. (Original) The method of claim 54, wherein the step of selecting the turkey bake-roast cooking profile is from the group consisting of half turkey breast and frozen turkey breast roll.

57. (Original) The method of claim 44, wherein the step of selecting cooking modes comprises the steps of:

displaying a menu of a plurality of broil cooking profiles; and
selecting a one of the plurality of broil cooking profiles to control the new technology cooking appliance.

58. (Original) The method of claim 57, wherein the step of selecting a one of the plurality of broil cooking profiles is from the group consisting of high broil and low broil.

59. (Original) The method of claim 58, wherein the step of selecting the high broil cooking profile is from the group consisting of pork loin, rib chop, beef steak, hot dog, fresh hamburger, frozen hamburger, beef hamburger, turkey hamburger and vegetable hamburger.

60. (Original) The method of claim 58, wherein the step of selecting the low broil cooking profile comprises the step of selecting chicken parts.

61. (Original) The method of claim 44, wherein a toast switch initiates a menu of a plurality of toast cooking profiles to be displayed and then selects a one of the plurality of toast cooking profiles to control the new technology cooking appliance.

62. (Currently Amended) The method of claim [44]34, wherein the step of selecting cooking modes comprises the steps of:

displaying a menu of a plurality of convert-menu cooking profiles; and
selecting a one of the plurality of convert-menu cooking profiles to control the new technology cooking appliance.

63. (Original) The method of claim 62, wherein the step of selecting a one of the plurality of convert-menu cooking profiles is from the group consisting of meat, fish, poultry, dessert, baked goods and casserole.

64. (Original) The method of claim 62, further comprising the step of converting standard cooking time and temperature to appropriate cooking time for the new technology cooking appliance.

65. (Original) The method of claim 64, further comprising the step of determining weight of a food to be cooked before the step of converting standard cooking time and temperature to appropriate cooking time for the new technology cooking appliance.

66. (Original) The method of claim 64, further comprising the step of determining thickness of a food to be cooked before the step of converting standard cooking time and temperature to appropriate cooking time for the new technology cooking appliance.